



CHERUBINO

Grapes

100% Shiraz

Region/Appellation

Frankland River, WA

Alcohol by volume

14.00%

Residual Sugar

0.5 g/l

pH

3.43

Total Acidity

6.34 g/l

Drinking Window

2024 - 2028

Tasting Guide

A B C **D** E
Light Medium Full

Tasting note printed

03/07/2024

Laissez Faire Syrah 2019

6x75cl

Winemaker Notes

A bouquet of earth, black cherries and spices with a subtle mineral/slate quality, oak providing support. Red flowery fruit flavours dominate, with subtle slate-like minerality. All are framed by a light structure and fine tannins.

Winemaking

Grapes were hand harvested and sorted before naturally fermenting. The wine spent six months to four year old French oak prior to bottling. As the name suggests, no acid, enzymes or yeast were used in the making of this wine.

Vintage

Low rainfall in winter and spring with some devastating frost events made the summer ripening season late. A tricky harvest to say the least but patience (and a bit of luck) paid off in the end with some exceptional wines being the ultimate result.

Food match

Grilled and Roasted Red Meats

Roasted game with lentils and a red wine jus.

